

AMUSE-BOUCHE

STARTERS

Shrimp cocktail with crayfish

Norwegian shrimp / crayfish / cauliflower cream / samphire / fennel /
tomato pearls / potato crisps / crispy light sourdough bread

or

Pumpkinsteak

Aubergine cream / yellow carrot and Ras el Hanout compote /
sweet and sour yellow beet chips / kale broth gel /
pine nut and buckwheat crumble

INTERMEDIATE COURSE

Sweet potato soup (vegetarian optional)

Confit duck / truffle croutons

MAIN COURSES

Wild goose

Pink roasted wild goose / kimchi of Dutch sprouts / celeriac /
bacon and apple chutney / turnip / red port demi-glace

or

Cabbage and feta brioche

Tomato and roasted bell pepper tartare / carrots / Parisian potatoes / leeks /
crispy potatoes

DESSERT

Apple tarte tatin

Praline cremeux / pecan crisp / apple pie and calvados quenelle / caramel ganache

 Vegetarian

